

SUNDAY CELEBRATION MENU

3 COURSES 35.95 PER PERSON

Minimum 10 people.

Ask our team about our wide range of drinks packages available to pre-order.

TO START

PAN-FRIED WILD SCALLOPS

Parsnip purée, tomato & spring onion salsa, dauphinoise chips 453kcal +£3 per person

CHIPOTLE STICKY CHICKEN

Karaage fried chicken, smoky chilli jam 593kcal

PAN-FRIED KING PRAWNS WITH CHILLI & FETA*

Tomato & chipotle chilli sauce, lemon gremolata, toasted ciabatta 274kcal

SPICED CARROT & CORIANDER SOUP (ve)

Pesto, baked carrot crisps 340kcal

CREAMY BAKED MUSHROOMS* (v)

Vintage Cheddar & white port sauce, garlic & rosemary pangrattato crumb, ciabatta 422kcal

THE MAIN EVENT

ROASTS

All our roasts are served with roasted potatoes, sautéed greens, roasted root vegetables, Yorkshire pudding & bottomless gravy

ROAST HALF CHICKEN

Bread sauce, stuffing wrapped in bacon 1674kcal

ROAST PORK BELLY

Crackling, stuffing wrapped in bacon 1795kcal

ROAST SIRLOIN OF BEEF

21 day-aged 1452kcal

FIG & DOLCELATTE ROAST (v)

Honey-roasted apple, onion gravy 1459kcal

PAN-FRIED SEA BASS FILLETS*

Saffron velouté, cherry tomatoes, green peas, spinach, baby potatoes, garlic & parsley dressing 622kcal

ROASTED CELERIAC STEAK (ve)

Parsnip purée, caramelised shallots, exotic mushrooms, pesto 425kcal

FETA NOURISH BOWL (v)

Hummus, mixed grains, avocado, roasted cauliflower & squash, rainbow slaw, pomegranate seeds, watercress, blood orange dressing 719kcal **Vegan option available**

30 DAY-AGED 10oz RIB-EYE STEAK

Juicy in texture and bursting with flavour, recommended medium. Served with rustic thick-cut chips, beef dripping pangrattato shallots, exotic mushrooms, parsley butter 953kcal +£6 per person

ADD A SAUCE: Peppercorn* 81kcal | Béarnaise* 204kcal | Beef dripping 157kcal | Bordelaise* 59kcal • 2.50

ADD A SIDE: King prawns in garlic & chilli butter 225kcal | Scallops 63kcal • 4.00

TO FINISH

HOME-BAKED CHOCOLATE BROWNIE (v)

Amaretti biscuit crumb, chocolate sauce, Bourbon vanilla ice cream 676kcal

APPLE & DAMSON CRUMBLE (v)

530kcal. Choose from: Bourbon vanilla ice cream 204kcal or custard 80kcal **Vegan alternative available**

BERRIES PAVLOVA (v)

White chocolate & raspberry meringue, freshly whipped cream, blackcurrant sauce, lime, berries 597kcal

CHEESE & BISCUITS (v)

Taw Valley Cheddar, Cropwell Bishop Stilton, creamy Camembert, plum ketchup 861kcal +£2 per person

CHEESECAKE TRIO

Raspberry, cookies & cream and yuzu meringue white chocolate cream cheese spheres, biscuit crumb, toffee sauce, fresh berries, blackcurrant curd 520kcal

FANCY A COCKTAIL INSTEAD OF DESSERT?

Swap your dessert for an Espresso martini, Passion Fruit Martini or Aperol Spritz

ALLERGEN & DIETARY INFORMATION

Adults need around 2000kcal a day. All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know [before](#) ordering.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. *Contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Calories are correct at time of menu print. Live nutrition information is available online.

SUNDAY
CELEBRATION
MENU

THREE COURSE SET MENU
35.95 per person